

55520 to 55547—Continued.

55528. *LOLIUM MULTIFLORUM* Lam. Poaceæ. **Italian rye-grass.**

"Italian rye-grass is used to a limited extent for meadow, pasture, and lawn and in the South is of some importance for winter forage" (A. S. Hitchcock.)

55529 to 55546. *TRITICUM DURUM* Desf. Poaceæ. **Durum wheat.**

55529. *Adjini.* **55538.** *Mahmoudi AC 3.*

55530. *Agili.* **55539.** *Mahoudi AP 5.*

55531. *Agiliblanc (No. 1).* **55540.** *Medea.*

55532. *Agiliblanc (No. 2).* **55541.** *Mekki 1.*

55533. *Aouedj.* **55542.** *Mekki 2.*

55534. *Derbessi.* **55543.** *Souri AC 60.*

55535. *Biskri.* **55544.** *Squri AP 5.*

55536. *Hamira.* **55545.** *Sbei 1.*

55537. *Jenah Rhetifah.* **55546.** *Sbei 2.*

55547. *VICIA MICHAUXII* Spreng. Fabaceæ. **Vetch.**

Introduced for trial as green manure and as a forage plant.

A creeping or climbing annual vetch, native to Syria, with very narrow leaflets, light-yellow flowers, and hairy pods about an inch long. (Adapted from *Post, Flora of Syria, Palestine, and Sinai*, p. 288.)

55548. *ORNITHOPUS SATIVUS* Brot. Fabaceæ. **Serradella.**

From Hamburg, Germany. Seeds purchased from Ernst & Von Spreckelsen. Received June 20, 1922.

Introduced for testing as a winter forage crop in the South.

For previous introduction, see S. P. I. No. 39345.

55549. *AMYGDALUS PERSICA* L. Amygdalaceæ. **Peach.**
(*Prunus persica* Stokes.)

From Eastwood, New South Wales. Plants purchased from C. E. Vessey, Mount Tomah Nurseries, through H. R. Wright, Avondale, Auckland, New Zealand. Received June 20, 1922.

"*Goodman's Choice.* We have sent out a number of letters to friends who are in a position to know the behavior of this peach and its comparison with *Phillips Cling*. So far we have only two replies, one from Mr. Goodman, who states that this is easily the best-quality canning peach the canners have ever seen, and that growers in this State (Victoria) are putting in more acres of it than all other yellow clings put together.

"His catalogue description, quoted below, shows that it ripens about six weeks later than *Tuscan Cling*:

"Undoubtedly the greatest yellow-fleshed clingstone peach introduced for many years. The tree is a heavy bearer each season of medium-sized fruit that is admirable for canning. The skin has a red blush on the sunny side; the flesh is beautifully rich and translucent; the variety is remarkable for even crops and gradual ripening, which means so much when the picking campaign is in progress. The fruit ripens toward the end of February and, as the name indicates, represents my choice for canning."

"We know the behavior of the clings generally in this State, and we find that they have a great tendency to be uneven in shape. Our own nurseymen states that *Goodman's Choice* is one of the best late peaches that he has come across, but as we have no growers for canneries around there we can not give an authoritative report from that point of view ourselves." (*Herbert J. Rumsey, Dundas, New South Wales.*)